

Mini Lasagna Bites

Makes: 100 servings

100 Servings

Ingredients	Weight	Measure
Cooked ground beef crumbles	8 lb 2 oz	
Fresh onion, chopped	6 lb	1 gal
Granulated garlic		1/4 cup
Ground black or white papper		2 tsp
Dried parsley		1/2 cup
Canned tomatoes, with juice		1 gal ½ cup (1 1/3 No. 10 can)
Canned tomato paste		3 qt 2 ¼ cup (1/2 No. 10 can)
Water		1 gal 2 qt
Dried basil		1/4 cup 2 Tbsp
Dried oregano		1/4 cup 2 Tbsp
Dried marjoram		2 Tbsp
Dried thyme		2 tsp
Whole wheat rotinni	5 lb 15 oz	

American and skim milk
cheeses, shredded

Light mozzarella cheese, 4 lb 12 oz 1 gal 3 cup
shredded

Directions

1. Cook onions and granulated garlic for 5 minutes.
2. Add pepper, parsley, tomatoes, tomato paste, water, and seasoning. Heat to boiling, uncovered. Remove from heat.
3. Assemble ingredients in steam table pans (12" x 20" x 2 ½") which have been lightly coated with pan release spray. For 100 servings, use 4 pans.
4. For each pan layer as follows: 1st layer – 1 qt ½ cup sauce 2nd layer – 11 oz uncooked noodles 3rd layer – 1 qt ½ cup sauce 4th layer – 6 ¼ oz (1 ½ cups 1 Tbsp) cheese blend and 9 ½ oz (2 ¼ cups 2 Tbsp) mozzarella cheese 5th layer – 11 oz uncooked noodles 6th layer – 1 qt ¾ cup sauce 7th layer – 6 ¼ oz (1 ½ cups 1 Tbsp) American cheese and 9 ½ oz (2 ¼ cups 2 Tbsp) mozzarella cheese
5. Tightly cover pans with foil. Bake: Conventional oven: 350°F for 1 ¼ - 1 ½ hours Convection oven: 325°F for 45 minutes.
6. Remove pans from oven. Cut each pan 5 x 5 (25 portions per pan). CCP: Cook to internal temperature of 155°F or higher. CCP: Hold for hot service at 135°C or higher.

Notes

Serving Tips:

CCP: Hold for hot service at 135°C or higher.